***GERDAN* (DEWLAP) DESSERT**

**Ingredients:**

1 sheep dewlap

30 dried apricots

30 plums

2 thick cinnamon sticks

5-6 cloves

2 packages of gum mastic

1 cup of almond

½ cup of pine nuts

4 cups of sugar

**Preparation:**

Clean the oily parts of the dewlap. Add water until it reaches 4-5 fingers above the meat, and first boil on medium heat, then on low heat for a long time. Remove the foam while it is boiling. After it is cooked, until the meat and the bones are easily separated, and then let it cool down. Separate the boiled dewlap from its bones. Carefully remove the oily and nervy parts between the meat. Put the wholly cleaned dewlap into an appropriate pot. Add the strained dewlap water into the pot. Let it boil on medium heat, then lower the heat. Add the apricots and plums, which waited in water for 24 hours. Wait until they get soft while mixing them with a wooden spoon. When the water evaporates, add a little more water. After the dried fruits get smoother, add cinnamon sticks, cloves, and almonds separated from their laminas, pine nuts, and sugars. Melt all the ingredients and add the gum mastic mixed with sugar. Cook for a while, then place the dessert on a serving plate. Make sure to serve while it is hot.

Enjoy your dessert.

**CURD CHEESE WITH BLACK MULBERRY**

It is a famous and traditional dessert of İzmir, especially of Tire.

**Ingredients:**

Half kilogram of black mulberry

750 grams of sugar

1 cup of water

½ lemon juice

**Preparation:**

Wash the black mulberries and clean the stems of them. Add sugar and water into a pot and boil them until the sugar melts. Then, add the cleaned black mulberries to the syrup and continue boiling for a while. When it reaches the consistency of jam, add lemon juice, then let it cool down. Store it in a glass jar when it is cooled down. Black mulberry jam sold in stores can used according to preference as well. It is suggested to use black mulberries in its season. Slice the sweetened curd cheese on a plate and add the previously made black mulberry jam, and the dessert is ready to be served.

Enjoy your dessert.

***LOKMA* DESSERT**

**Ingredients:**

2 cups of flour

¾ cup of water

1 tablespoon of dried yeast

1 egg

1 cup of oil

2 sugar cubes

1 pinch of salt

**For syrup:**

2 ½ cups of sugar

2 ½ cups of water

¼ lemon juice

**Preparation:**

For the syrup, boil the water and sugar. After boiling, add the lemon juice and keep boiling for a little while, then let the syrup cool down. Add the flour to a deep bowl and make a hole in the middle. Melt the sugar cubes in 1 cup of warm water, then add yeast. Mix this water with flour alongside salt and egg. Knead the mixture until the dough gets soft and smooth. Then, cover the dough with a sheet and let it be fermented. Put the oil in a deep pot and overheat it. Take little ball-shaped pieces from the fermented dough and fry them in overheated oil. After frying, immediately put the pieces in cold syrup. After the lokma and syrup combine perfectly, serve it on a plate.

Enjoy your dessert.

***ŞAMBALİ***

*Şambali* is the most famous dessert of İzmir. Back in old days, it is sold by people who pass by-street every hour and most people, especially children, collected money to buy this dessert.

**Ingredients:**

2 cups of yoghurt

2 cups of sugar

½ kilogram semolina

1 cup of flour

1 full teaspoon of baking soda (No baking powder!)

**For syrup:**

4 ½ cups of sugar

3 ½ cups of water

1-2 packages of vanilla

**Preparation:**

Put all the ingredients for the dough into a deep bowl and mix with a mixer. Spread water on a rectangular-shaped mould or a same-sized tray and pour the dough on it. Put some peanuts or almonds in a line, which will be on the center of each little rectangular since the dough will be cut as rectangular when cooked. Bake the dough in a 180-200 degrees Celsius oven until the top turns brown. Boil the water and the sugar until they reach the consistency of the syrup, and add vanilla when the syrup-making process is close to the end. Let the syrup and the cake cool down. When both get cooled down, pour the syrup over the cake and cut it into small rectangular shapes.

Enjoy your dessert.